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Hildenbrand Estate Chardonnay Barrique 2001

This is an elegant, pale gold Chardonnay, fermented and matured in French oak for 9 months. The skillful blending of first and third fill barrels has created a perfect harmony of fruit oak, achieving a balanced dry wine with long linger.

variety : Chardonnay | Chardonnay
winery : Hildenbrand Estate Wine
winemaker : Reni Hildenbrand
wine of origin : Wellington
analysis : **alc :** 13.8 % vol **rs :** 1.7 g/l **pH :** 3.4 **ta :** 5.9 g/l **va :** 0.36 g/l
type : White

ageing : 5 years and longer.

in the vineyard : Varietal (clone): CY 175
Rootstock: 101-14
Date of plantation: 1994
Soil type: Westleigh/Glenrosa
Spacing: 1 x 2.75m
Trellising: Vertical hedge
Pruning: 2 bud spurs every 15 cm
Yield: 7 tons/ha
Irrigation: Drip controlled by soil moisture measuring device

about the harvest: Picking date: 30 January - 2 February
Grape sugar: 22.4 - 23.0Â° Balling
Acidity: 7.4 g/l
pH at harvest: 3.0

in the cellar : Yeast: South African Yeast VIN 13
Fermentation temperature: 16-24Â°C
Method: Full bunch pressing, 5 hours skin contact. 1500 litres undergone alcoholic and malolactic fermentation in 2/3 second fill and 1/3 new French Oak Barriques for 7 months. Left on lees with Batonage.